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List of Publications

WESTERN REGIONAL RESEARCH LABORATORY, ALBANY, CALIFORNIA
Bureau of Agricultural and Industrial Chemistry
Agricultural Research Administration
U. S. Department of Agriculture

The Information Sheets are available on request. A limited number of bulletins and reprints of some of the journal articles are also available. Those not available are marked with an asterisk (*). Those listed for the first time are preceded by a plus (+).

DEHYDRATION OF FOODS

Information sheets on dehydration (mimeographed):

- 1 Procedure for brine peeling various vegetables. 1944.
- 5 Compression of dehydrated fruits and vegetables. 1943.
- 7 Dehydrated onions. 1943.
- 8 Dehydrated sweetpotatoes. 1943.
- 9 Dehydrated white potatoes. 1943.
- 15 Bin-type finishing driers in vegetable dehydration. 1943.
- 16 Production of major fruits in the United States. 1943.
- 18 Dehydrated cabbage and celery. 1943.
- 19 Building, equipment, and labor requirements and processing costs in dehydration. Onions. 1943.
- 20 Building, equipment, and labor requirements and processing costs in dehydration. Table beets. 1943.
- 21 Building, equipment, and labor requirements and processing costs in dehydration. Carrots, potatoes, rutabagas, and sweetpotatoes. 1943.
- 22 Building, equipment, and labor requirements and processing costs in dehydration. Cabbage. 1943.
- 23 Analysis of processing costs in vegetable dehydration. 1943.
- 31 Application of drying rate nomographs to the estimation of tunnel-dehydrator capacity.
 - I Riced white potatoes. 1943.
 - II Blanched sweet corn. 1943.
 - III White potato strips--vertical air flow. 1944.
 - +IV Shredded cabbage. 1944.
 - + V Onion slices. 1944.
- 35 Determination of ascorbic acid in fresh, frozen, and dehydrated foods. 1943.
- 39 Cost accounting for vegetable dehydration plants. 1944.
- 163 General information on dehydration of vegetables. 1942.
- 164 Dehydrated beets. 1942.
- 166 Dehydrated carrots. 1942.
- 167 Dehydrated greens. 1942.
- 171 Dehydrated rutabagas. 1942.
- 172 Present status of food dehydration in the United States. 1942.
- 185 Packaging and storage of dehydrated vegetables. 1942.

Information sheets on dehydration (unnumbered, mimeographed):

The waste disposal problem in vegetable dehydration.

Production in 1941 of thirteen vegetables important in dehydration.

Major producing areas of fourteen vegetables important in dehydration, crop year 1939, with maps.

California production of twelve vegetables important in dehydration.
California prune and grape driers and proximity to major producing areas.
Sources of preparation equipment for vegetables for dehydration.
Manufacturers of drying equipment for food and allied products.

Dehydrator designs:

Type A - Transverse-flow cabinet dehydrator.
Type C - 35-ton center-exhaust tunnel dehydrator with recirculation.
Type I - Steam-heated cabinet dehydrator (single-truck unit).
Type J - Steam-heated cabinet dehydrator (double-truck unit).
Type K - Coal-burning cabinet dehydrator (single-truck unit).
Type L - Coal-burning cabinet dehydrator (double-truck unit).
Type N - Vegetable dehydrator, tunnel type, two-stage.
*Type O - Cabinet dehydrator with cabinet blancher and bin finisher.
Types P, Q - Counterflow tunnel dehydrators.
Dwg. C-76 - Onion bin drier.
Dwg. D-96 - Multibin finisher.
Dwgs. C-112, 113 - Laboratory experimental cabinet drier.
Dwg. C-115 - Steam heating arrangements for tunnel dehydrators.
Dwg. A-118 - Friction stop for trucks.

Preparation-equipment designs:

Dwg. C-79A - Radiant-heat oil-fired root peeler.
Dwg. C-80A - Appurtenances for radiant-heat root peeler.
Dwg. D-101 - Continuous steam blancher, Model B.
Dwg. D-108 - Tray-loading and de-traying table.
Dwg. D-109 - Brine peeler, No. 1.
Dwg. D-111 - Brine peeler, No. 2.
Dwg. D-116 - Picking and trimming table.

Bulletins on dehydration:

E. M. Chace, W. A. Noel, and V. A. Pease. Preservation of fruits and vegetables by commercial dehydration. U. S. Dept. Agr. Circular 619. 1942.

Commercial dehydration of vegetables and fruits in wartime. U. S. Dept. Agr. Misc. Pub. 524. 1943.

Journal articles on dehydration:

E. A. Beavens. Cabinet dehydrators suited to small-scale operations. Food Indus.: I. 16(1):70-72, 116. 1944.
II. 16(2):90-92, 134. 1944.
III. 16(3):75, 135-136. 1944.

*E. A. Beavens. Food dehydration--a revived industry. Rural New Yorker, Jan., 1943.

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A. H. Brown and P. W. Kilpatrick. Drying characteristics of vegetables--riced potatoes. Trans. Amer. Soc. Mech. Engin., pp. 837-842. Nov., 1943.

R. B. Davis. Quantitative field test for estimation of peroxidase. Indus. and Engin. Chem., Analyt. Ed. 14:952-953. 1942.

M. E. Davis and L. B. Howard. Effects of varying conditions on the reconstitution of dehydrated vegetables. Proc. Inst. Food Technol., pp. 143-155. 1943.

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A. A. Klose, G. I. Jones, and H. L. Fevold. Vitamin content of spray-dried whole egg. Indus. and Engin. Chem. 35:1203-1205. 1943.

*H. J. Loeffler and J. D. Ponting. Ascorbic acid. Rapid determination in fresh, frozen, or dehydrated fruits and vegetables. Indus. and Engin. Chem., Analyt. Ed. 14:846-849. 1942.

*G. Mackinney and L. B. Howard. Sulphite retards deterioration of dehydrated cabbage shreds. Food Indus. 16(5):355-356, 406-409. 1944.

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*W. Rabak and G. L. Dehority. Effects of heat sealing on water-vapor permeabilities of coated cellophanes. Modern Packaging 17(7):161-163, 220. 1944.

W. D. Ramage and C. L. Rasmussen. This is what it costs to dehydrate vegetables. I-Buildings, plant layout, capital investment. Food Indus.: 15(7):64-71, 137, 138. 1943.
IIA-Processing costs--labor, raw material. 15(8):66-67, 118, 119. 1943.
IIB-Processing costs--summarized. 15(9):75-77. 1943.

R. M. Reeve. Facts of vegetable dehydration revealed by microscope. Food Indus. 14(12):51-54, 107-108. 1942.

R. M. Reeve. A microscopic study of physical changes in carrots and potatoes during dehydration. Food Res. 8:128-137. 1943.

R. M. Reeve. Microscopy of oils and carotene bodies in dehydrated carrots. Food Res. 8:137-146. 1943.

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*W. B. Van Arsdel. Tunnel dehydrators and their use in vegetable dehydration. Food Indus.: I. 14(10):43-46, 106. 1942.
II. 14(11):47-50, 103. 1942.
III. 14(12):47-50, 108-109. 1942.

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*W. B. Van Arsdel. Tray and tunnel drying methods and equipment. Proc. Inst. Food Technol., pp. 45-51. 1943.

R. H. Wilson, J. O. Thomas, and F. D. Eds. Vitamin A value of fresh and dehydrated carrots. Fruit Prod. Jour. 22(1):15-17. 1942.

FREEZING PRESERVATION OF FOODS

Information sheets on frozen foods (mimeographed):

10 Frozen pork and beans of the tomato sauce type. 1943.

34 A test for adequacy of blanching in frozen vegetables. 1943.

35 Determination of ascorbic acid in fresh, frozen, and dehydrated foods. 1943.

36 Freezing preservation of pumpkin pie stock. 1943.

*40 Velva Fruit--a new frozen fruit dessert. 1944.

*46 Selected bibliography on freezing preservation of fruits and vegetables. 1944.

* Factors that affect quality in the freezing preservation of peas. 1944.

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H. C. Diehl, E. H. Wiegand, and J. A. Berry. Preservation of fruits and vegetables by freezing in the Pacific Northwest. U.S. Dept. Agr. MC-53. 1939.

*E. L. Overholser, J. A. Berry, H. C. Diehl, M. Boggs, and E. N. Todhunter. Locker freezing of fruits and vegetables. Wash. Agr. Expt. Sta. Pop. Bul. 161. 1941.

*Preparing home-grown vegetables and fruits for freezing. U. S. Dept. Agr. AWI-100. 1944.

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II. 3(8):24, 37-38. 1941.

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14 Recovery of tartrates from grape wastes. 1943.
28 Preparation of a liquid apple pectin concentrate. 1943.

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27 Separation of diastase and protein from wheat through the action of sulphites. 1943.

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MISCELLANEOUS

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